

January Menu

Olives £3 Spiced toasted mixed nuts £4 Garlic Bread £5

Tapas of patatas bravas, spicy mayo, traditional Chorizo sausage, seeded baguette £8

Local Jerusalem artichoke, celeriac & potato soup [GF], garlic toasted croutons £7 **V (GF bread available)**

Crispy whitebait, curried mayo, lime £6

Drunken local pheasant terrine, red onion marmalade with port & orange, crusty bread £7

Smoked salmon, mackerel & prawn pate with red pepper & avocado, crostini £7

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Calcot Farm 'Butchers' steak', fries, tomato, rocket, garlic and herb butter £16 (cooked rare to medium rare only)

Confit of British farm assured chicken, Chorizo, pork belly & mixed bean cassoulet, greens £15

Three cheese macaroni fritter, roasted red onion & tomato fondue & seasonal greens £12 **V**

Local ale battered haddock, our hand-cut chips, buttered garden peas, pub tartar, lemon £13.50

Grilled Haloumi burger, roasted red pepper, char-grilled eggplant, black olive & basil pesto, sweet potato fries, toasted ciabatta, mayo, tomato, rocket £12.50 **V (GF bun available)**

Crown Inn home-ground steak burger [GF], toasted ciabatta, mayo, rocket, tomato, our chips £13.50 **(GF bun available)**

Add pub coleslaw £2.50 Burger Toppings; cheddar cheese, local bacon, Sussex Blue, flat mushroom, bbq sauce, sambal badjak, giant gherkin, balsamic onion relish, jalapenos, Café de Paris butter. **1 topping £1.50**

2 toppings £2.50 3 toppings £3.00

Mixed nut pattie, roasted red pepper & tomato sauce, roasted cauliflower rice & peas £14 **Vegan GF**

Homemade puddings

Bramley apple & conference pear crumble, custard £6.50

Blood orange posset, fresh orange segments, honey tuille £6.50

Marbled chocolate brownie, fruit coulis, crème fraiche £6.50

Sticky toffee pudding, toffee sauce, homemade vanilla ice-cream £6.50

Assiette of puddings to share £14

Homemade ices £4 for 2 scoops

Chocolate, vanilla, rum & raisin, coffee & walnut, mango & lime sorbet

British Cheeses

Smoked Applewood, Brie, Olde Sussex Cheddar, Brighton Blue

With crackers, black seedless grapes and celery £9.50

Glass of Windsor ruby port 50ml £4

Please ask for a variety of speciality teas and coffees

All food is prepared to order. We do not use separate equipment unless requested for food intolerances, please inform us before ordering of any food allergies and we will provide you with our ingredient information pack. GF denotes dishes without gluten in the ingredient list. Local produce and homemade food is our motto

A discretionary 10% service charge will be added to parties of 8 or more. All gratuities are shared between the whole team.

Lunch menu

(Monday to Saturday)

Devilled whitebait, lime, spiced mayo £6 / £9

The Crown Inn Ploughman's lunch: seeded baguette, butter, pickled onion, gherkin, apple, celery, tomato, rocket. Choose 3 from the following: Olde Sussex Cheddar, Brighton Blue, Brie, local ham, smoked salmon, grilled haloumi £12

Two Locally made pork sausages, mashed potato, real gravy £8.50 add fresh vegetables £2.50

S K Hutchings Ham, free-range Sussex hens' egg, our chips £11 extra egg £1 (GF)

Crown Croque Monsieur: local smoked ham, pulled and bound with a rich Cheddar cheese & English mustard sauce, fried in butter, salad garnish £8.50 add fried free range egg £1

Sandwiches

Aged Cheddar and balsamic onions £7

S K Hutchings' ham and Colemans English mustard £7.50

Smoked salmon, lemon and cracked black pepper £8

Our sandwiches are freshly made to order and served on granary bread, garnished with salad and crisps

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Sunday Lunch

Roasted meats

Sussex Sirloin of beef, Yorkshire pudding £18

S K Hutchings chicken, bread sauce £14

Petwork pork belly £15

Roast duo – beef & chicken

Sweet & sour red cabbage £3

Honey & butter roasted parsnips £3

All our roasts are locally sourced, hand carved to order and served with fresh, seasonal vegetables, beef dripping potatoes and real gluten free gravy, If you require, more please ask...

In addition to our roasts there will be a selection of starters, mains and puddings from our January menu available

(Please note there may be slight menu variations on the day)

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